



MWR Newsletter

November 2004

Volume 1, Issue 11

MWR Phone Numbers:

CFA Service Line	833-2005
ACS	833-2852
Arts & Crafts	833-2940
Bowling Center	833-2849
Eagle's Nest	833-5555
Gas Light Snack Bar	833-4446
South Towne Grill	833-4789
Outdoor Shop	833-3129
Physical Fitness Center	833-2159
Vending Hot Line	833-2727
Housing	833-2056

**Don't miss the Annual
Ski Fair Thursday,
November 4th at the
Eagle's Nest!**



Enjoy a Quieter & Cleaner Yellowstone!

by Lita McLemore

Are you thinking about taking a trip to Yellowstone National Park this winter, but are a little put off by the noise and exhaust of snowmobiles? New regulations restricting snowmobile emissions and numbers of sleds in the park have been left in effect for a second year, hopefully promising a better experience for park visitors and wildlife to help you enjoy the many faces of Yellowstone National Park in the wintertime.

We are offering a snowmobile trip inside the park, February 24 through 26, 2005. Cost per person will be \$260 plus tax and will include: a hotel stay at Day's Inn in West Yellowstone for two nights (based on double occupancy), one full day's ride on a new four-stroke snowmobile, a professional guide, a national park pass, plus clothing and helmet.

Come by building 1011 today to reserve your spot. Deadline for paid reservations is January 5, 2005 (non-refundable.) Come with us and experience a winter wonderland of buffalo, elk, swans, and beautiful natural geysers.

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Community & Family Activities
Building 1002
Tooele Army Depot
Tooele, UT 84074-5032
(435) 833-2039

John Curwen
Chief, Community & Family
Activities
Circulation of the MWR Newsletter
is 1400

Editor: Colleen Gordon X2861

Basketball Signups!



Organizational meeting

Wednesday, 17 November
2004 at 6 PM in the
Fitness Center

Leagues - first week of
December
Call 833-2159 or
830-7923 for
information

TEAD Employee Appreciation Luncheon's

In lieu of Employee Appreciation Day, each of TEAD's Directorates are holding an "Employee Appreciation Luncheon," paid for by Civilian Welfare Fund and catered by MWR. Some directors even made it a better treat by serving their own employees.



What Is CWF (Civilian Welfare Fund)?

by Sheila Culley

The Tooele Army Depot/Deseret Chemical Depot Civilian Welfare Fund is a non-appropriated fund activity that has been established to support the civilian government workforce in morale building and recreational activities.

A council consisting of appointed employees from both Tooele Army Depot and Deseret Chemical Depot governs the fund. A percentage of income generated by vending machine sales provides the fund's income.

The Civilian Welfare Fund supports activities such as holiday parties, Lagoon Days, Deseret Chemical Day and Tooele Army Depot Employee Appreciation Day.

The Council encourages employee suggestions and recommendations for activities that would best serve the interests of the installations workforces. Contact any of your council representatives for more information.

Current Council Members:

Kathy Anderson, TEAD, X2693

Sandy Winters, DCD, X4772

Malcolm Walden, TEAD, X3040

Sheila Culley, TEAD, X2124

Carol Jeffers, DCD, X4775

Susan Brown, TEAD, X2436

Lloyd Laycock, DCD, X4638

Glenda Bender, TEAD, 3191

Sherry Kozlowski, DCD, X4692

Mark Mesesan, EG&G, 882-5888

September Volksmarch in Settlement Canyon



The Volksmarch on Saturday, September 25, 2004, turned out to be one of the nicest marches yet. Fall colors were turning a translucent yellow, orange and red covering the hillsides, truly one of the last beautiful days of fall. Temperatures were just right and you could go at your own pace.

On return, hikers could smell the tantalizing aroma of a wonderful German barbecue prepared by MWR. Awards and prizes were given out to those in attendance. The day couldn't have been better for a walk up Settlement Canyon.





“The Children’s Great Pumpkin Decorating Party”

Rain was falling all around, on the rooftops, on the ground, but that didn’t hinder over 200 energetic children from coming to Tooele Army Depot’s “Children’s Great Pumpkin Decorating Party.” Vampires, goblins, King Arthur and one of his Knights from the Round Table, skeletons, and just about anything you could think of attended this event. Families had a night out with plenty of hot dogs, chips and drink. All the children received a pumpkin to decorate and a goody bag. Some of the little ones could hardly carry their large decorated pumpkins out the door and a few pumpkins even took a tumble down the road but were recovered and returned to their grateful owners. Thank you to all the MWR people who helped, CWF for furnishing the refreshments and pumpkins and Family Support for the goody bags.

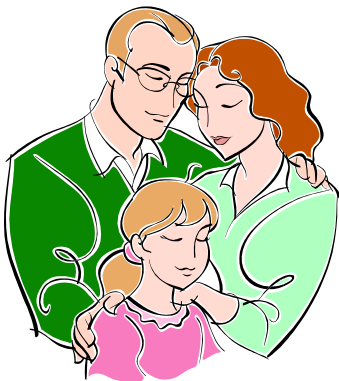




Family Support Office

Military Spouse Month

For our military personnel to be successful in careers and meet their mission, it's extremely important for them to have a family support system. This often means military spouses and children have to make sacrifices. It's time for them to be honored for their service to our country. During the month of November, military families will be recognized for their outstanding service, selflessness and commitment to our active duty forces. The following poems were written by military spouses.



A Toddler's Point of View

Daddy and Mommy, woke me up early today,
 Maybe they just wanted to play,
 But wait just a minute, this is new,
 Daddy is crying and mommy is too.
 Daddy picks up baby sister and says I love you,
 Then looks at mommy and says this is hard to do.
 Daddy gets on his knees and holds me so tight,
 He tells me he loves me and to treat mommy right.
 Daddy kisses mommy and tells her goodbye,
 Tells her he loves her and that time will fly.
 Daddy picks up his bags and heads for the door,
 Then tells us he loves us once more.
 I don't understand what's going on,
 Mommy still crying and my daddy is gone.
 (six months later)

A man came to our house today,
 He looks familiar, but I can't say.
 He brought lots of presents for sister and me,
 He is so friendly who can he be?
 Mommy hugs him and they start to cry,
 I think I'm starting to remember this guy.
 I want to run and jump in his arms,
 But I'm so scared, will he do me harm?
 It takes me a minute, then it becomes clear to me,
 It's got to be him, it's my daddy.

So to all those daddy's who kiss toddlers goodbye,
 Your impression stays with them,
 And their love for you will never die.

—by Kelly Kirby

In Honor of the Military Wife

Tween fixing dinner and homework today
 The pipes burst in a waterfall spray.
 My kids' school called, she was in trouble.
 'get here tomorrow on the double.'
 My son fell and hit his head.
 To top it off the goldfish is dead.
 The stair lights popped and went to black.
 I stepped on a toy and threw out my back.
 The dryer broke, the car is squeaking.
 (I just KNOW that oil is leaking.)
 My daughter sobs, "I miss my dad!"
 Comforting her makes my 2-year-old mad.
 He whips a car at my ear.
 (for THAT, a small pop on the rear!!)
 They eat, I bathe em, I put em to bed.
 "I need water" they both said.
 A drink, the potty, tucked back in.
 This, of course, once AGAIN.
 My back is sore, in need of a rub.
 I grab a towel and head for the tub.
 There, with Calgon, a book, and some wine
 I think to myself. "Things will be fine."
 But when hubby returns to relaxation
 I'M leavin I'll NEED the vacation!!

-Borrowed from the Black Knight Wives HMM 264 (REIN)

Words to Live By

*We shall go forward together. The road upward is strong.
 There are upon our journey, dark and dangerous valleys
 through which we have to make and fight our way. But it is
 sure and certain that if we persevere, and we shall persevere,
 we shall come through dark and dangerous valleys into
 sunlight broader and more genial and more lasting than
 mankind has ever known.*

—Winston Churchill

Reflections

*When I despair, I remember that all through history, the
 ways of truth and love have always won. There have been
 tyrants and murderers, and for a time they can seem invinci-
 ble, but in the end they always fall. Think of it. Always.*

—Mahatma Gandhi

Arts & Craft Center

by Jan Kofford

"Thanksgiving Pot Luck" will be Saturday, November 20, 2004. Bring a food dish and enjoy half off all fees for Craft Center Activities! (Does not include framing or any retail activities.) We will be closed on November 25, 26, and 27, 2004, for Thanksgiving.

NEW Hours of Operation:

Sunday—Monday	Closed
Tuesday—Thursday	2 PM to 8 PM
Friday—Saturday	10 AM to 7 PM

Schedule for Classes:

Basic Pottery Skills

By appointment

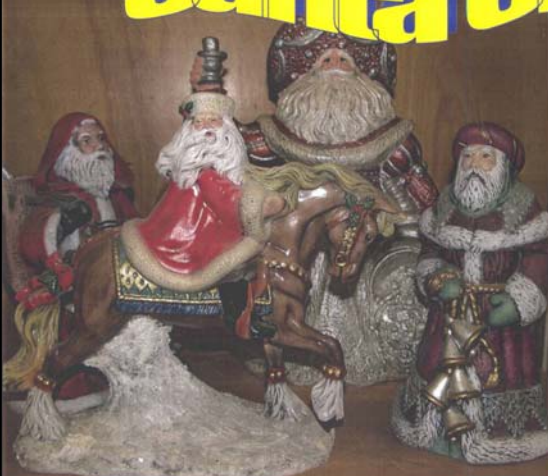
Schedule for Certification:

All certifications may be made on another day by appointment—call 833-2940.

Ceramic Tec.	Tue—5:30—7:00 PM
Ceramic Cert.	Tue—5:30—7:00 PM
Wood Shop Cert	Thur—5:30—7:00 PM
Lapidary Cert	Thur—5:30—7:00 PM
Do It Yourself Framing	Individual Appointment



"Old World Santa Class!"



Sign up now to take a class to paint an "Old World Santa."

Class will be approximately \$25 which includes the Santa, paints, and instruction.

Class will be mid-November
Call: 833-2940

Come to bldg. 1004 to make your selection, we have over 30 Old World Santa molds to choose from.

November Lunch Menu

Monday, November 1, 2004
Fried Chicken

Tuesday, November 2, 2004
Meat Loaf

Wednesday, November 3, 2004
Mexican Plate

Thursday, November 4, 2004
Chef's Choice

Monday, November 8, 2004
Chicken Fried Steak

Tuesday, November 9, 2004
Spaghetti w/Meat Sauce

Wednesday, November 10, 2004
Roast Beef

Thursday, November 11, 2004
Veteran's Day

Monday, November 15, 2004
Chicken Broccoli Alfredo

Tuesday, November 16, 2004
Liver & Onions

Wednesday, November 17, 2004
Turkey Dinner

Thursday, November 18, 2004
Chef's Choice

Monday, November 22, 2004
Halibut Steaks

Tuesday, November 23, 2004
Roast Pork

Wednesday, November 24, 2004
Chili Mac

Thursday, 25, 2004
Thanksgiving Holiday

Monday, 29, 2004
Pork Chops

Tuesday, 30, 2004
Mexican Plate

Eagle's Nest

by Shauna Fox

**Pumpkin Cake**

1 Pkg. Yellow Cake Mix
 1/2 cup margarine melted
 1 egg
 1 29 oz. can pumpkin
 2/3 cup milk
 3 eggs
 1/2 cup brown sugar
 1 1/2 teaspoons cinnamon
 1/4 cup sugar
 1 pinch nutmeg
 1 cup cake mix reserved
 1/2 cup flour
 1/2 cup nuts chopped
 1/2 teaspoon baking powder
 3/4 cup sugar
 1/2 cup margarine

Mix first 3 ingredients together and spread into a greased 9 X 13 pan. Mix the next 7 ingredients together and spread over the cake mixture. Mix last 6 ingredients (cut in margarine) and sprinkle over cake. Bake at 350 degrees for 50 minutes.

Serve warm with whipped cream.

My Best Clam Chowder

by Sharon Johnson

3 (6.5 oz.) cans minced clams
 1 cup minced onion
 1 cup diced celery
 2 cups cubed potatoes
 1 cup diced carrots
 3/4 cup butter
 3/4 cup all-purpose flour
 1 quart half-and-half cream
 2 tablespoons red wine vinegar
 1 1/2 teaspoons salt
 Ground black pepper to taste

Drain juice from clams into a large skillet over the onion, celery, potatoes and carrots. Add water to cover and cook over medium heat until tender.

Meanwhile in a large, heavy saucepan, melt the butter over medium heat. Whisk in flour until smooth. Whisk in cream and stir constantly until thick and smooth. Stir in vegetables and clam juice. Heat through, but do not boil.

Stir in clams just before serving. If they cook too much they get tough. When clams are heated through, stir in vinegar, and season with salt and pepper.

